



imusa®

LATIN
GOURMET

GRANITE
MORTAR
& PESTLE

RECIPE BOOKLET+ MANUAL



LATIN GOURMET

INNOVATIVE AND AUTHENTIC, IMUSA's products bring Latin cuisine into your kitchen! Get ready for a culinary voyage where you will discover great tasting foods full of vibrant aromas and mouth-watering flavors. Our line of products give you everything you need to make your favorite quesadillas, fajitas, salsa, guacamole, and more! IMUSA believes in quality products that make it easy for you to explore new cuisines. We hope you enjoy the recipes included and make memorable meals to share with your family in friends.

Enjoy and Buen Provecho!

About IMUSA: IMUSA is a leading ethnic housewares brand with deep roots in Latin America and the United States. IMUSA offers hundreds of affordable housewares products including gadgets, cookware, appliances, cleaning, food storage, espresso, and ethnic specialty items. IMUSA quality has been tested and handed down by homemakers who have been cooking for their families for more than 70 years.

Visit imusausa.com to see recipes, 'how-to' videos by our chef team, and more product information.

Come See What's Cookin' in the Latin Gourmet Line at IMUSAUSA.COM.



Tamale &
Seafood Steamer



Nonstick Dutch
Oven "Caldero"



Tortilla
Warmer



Quesadilla
Pan



Fajita &
Tortilla
Griddle



Fajita Skillet

USING YOUR NEW GRANITE MORTAR & PESTLE “MOLCAJETE”

CRUSH IT! Made from ultra-durable natural granite, the *IMUSA MORTAR & PESTLE* extracts essential oils from herbs and spices – dried & fresh. Granite’s nonporous qualities prevent it from absorbing those oils, keeping the flavor in your food and not in the tool. The weight of the stone provides stability and makes pounding a cinch. *IMUSA MORTAR & PESTLE* is large enough to grind up a party-size batch of guacamole, then mix and serve it in the same bowl. So break out the tortilla chips and let’s have a fiesta!

What is a Molcajete? This Mortar & Pestle is the real deal! A molcajete is the traditional Mexican mortar & pestle tool used by pre-Hispanic cultures, including the Aztecs and Mayans, stretching back several thousands years. The matching hand-held grinding tool is known as a ‘tejolote’ and makes crushing and grinding a cinch. This tool is required for creating a lot of traditional Mexican dishes, including salsa and guacamole. You will never buy store-bought salsa again! Olé!

Before Using: Hand wash your molcajete thoroughly with warm water & a mild detergent, rinse and dry immediately. Repeat this process after each use. This tool is not safe for dishwasher.

Tips:

- Before grilling your favorite meats, prepare a homemade rub with fresh herbs
- Serve your favorite dips in this molcajete to impress your guests
- Make homemade pesto sauce for your next Italian homemade dinner
- Grind whole nuts in the molcajete to use as a topping or in desserts
- Makes a fun & festive gift for your favorite ‘foodie’ friend or relative that loves Mexican cuisine



2 Piece Mortar & Pestle

Smooth Interior is Ideal Grinding Surface

The “must-have” kitchen tool for salsa and guacamole!

Made from Granite

RECIPES

“Try using fresh herbs from your garden for this recipe and serve it in your IMUSA molcajete!”

Crunchy Herbed Guacamole

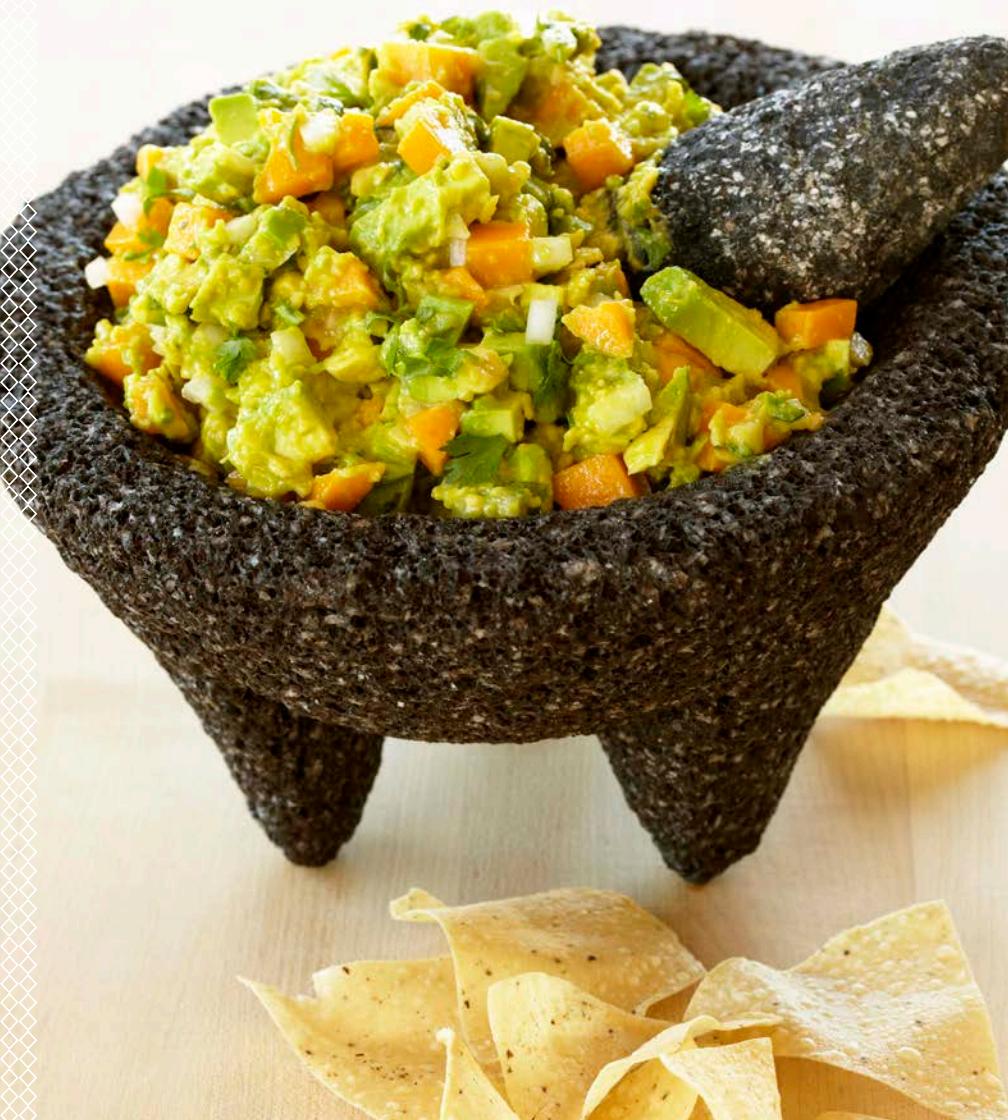
BY GEORGE DURAN

- 2 Ripened avocados, halved and pitted**
- ¼ Cup finely chopped cilantro**
- ¼ Cup snipped fresh chives**
- Juice of ½ lime**
- Bottled Chipotle Hot Pepper Sauce (optional)**
- 3 Small red radishes, diced**
- Kosher salt or table salt, to taste**

1. Scoop avocado flesh inside your *IMUSA GRANITE MORTAR & PESTLE* and add the cilantro, chopped chives, lime juice, and chipotle sauce. Gently mash with the pestle until the desired consistency is reached. Fold in diced radishes and season with salt to taste.

MAKES 2 CUPS.





“Adding fresh fruit, like ripe mango or green apple, adds a fun & delicious twist on traditional guacamole.”

Mango Guacamole

BY GEORGE DURAN

- 1 Ripened mango, peeled and diced**
- 3 Ripened avocados**
- ¼ Cup lime juice**
- ½ Cup cilantro, finely chopped**
- ½ Cup white onion, finely chopped**
- 3 Teaspoons salt**

1. In the *IMUSA GRANITE MORTAR & PESTLE* add half of the diced mango and

mash with the pestle into a pulp. Then add one avocado and mash into a pulp along with the mango.

2. In a separate bowl mix remaining ingredients, including mango, add more lime juice if needed. Fold mixture with pulp inside mortar and serve with tortilla chips.

MAKES 2 CUPS.

Fresh salsas are a staple of the Mexican diet. Use of the mortar and pestle is important not only to grind the ingredients but to combine the flavors.

Rustic Molcajete Salsa

BY IMUSA CHEF TEAM

- 1 To 4 Serrano or Jalapeño chiles, to taste
- 1 Clove of garlic
- 1 medium onion, *quartered*
- 2 Roma or Saladet tomatoes, *halved*
- 1 Pinch of cumin seeds
- 1 Pinch of black pepper corns

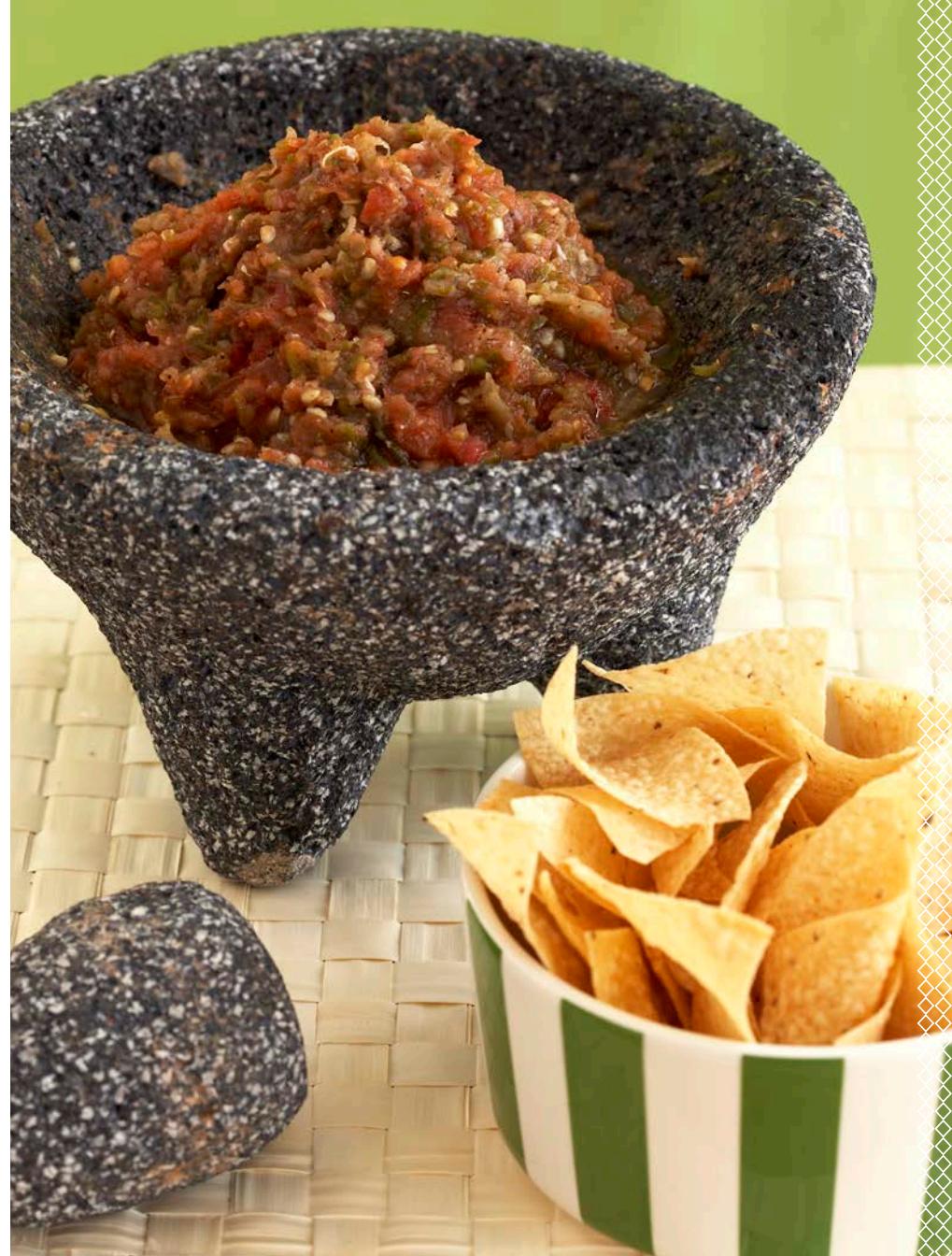
¼ Cup of Mexican beer

1 Teaspoon of apple cider vinegar

1 Teaspoon salt

1. Roast the first four ingredients on a hot *IMUSA COMAL OR GRIDDLE*. Peel the chiles and the tomatoes. Crush cumin seeds and peppercorns in a *IMUSA GRANITE MORTAR & PESTLE*. Add roasted chiles, garlic, onions and tomatoes and mash with the pestle into a pulp. Mix in the beer, cider and salt.

MAKES ABOUT 2 CUPS.





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IMUSAUSA.COM
